

MARLEY SPOON



Peak Season! Squash & Ricotta Flatbread

with Kale & Spicy Garlic Oil



30-40min



2 Servings

Attention: Forks and knives will be required for this loaded flatbread. We started with a base of pita bread and a layer of creamy ricotta, then heaped on some roasted peak season butternut squash, sliced red onion, and hearty kale. A bright, tangy, fresh orange salad ties the whole meal together. Don't forget to drizzle some of that spicy garlic oil on top, to turn it into a real party.

What we send

- ½ lb butternut squash
- 1 red onion
- 1 bunch curly kale
- garlic
- 1 orange
- 4 oz ricotta ¹
- 2 Mediterranean pitas ^{2,3,4}
- 1 pkt crushed red pepper

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)

Tools

- rimmed baking sheet
- small skillet

Cooking tip

It's peak season for squash, which means they're at their most delicious!

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 38g, Carbs 84g, Protein 22g



1. Prep vegetables

Preheat oven to 425°F with a rack in the center. Cut the **butternut squash** into ½-inch pieces. Thinly slice **onion**.



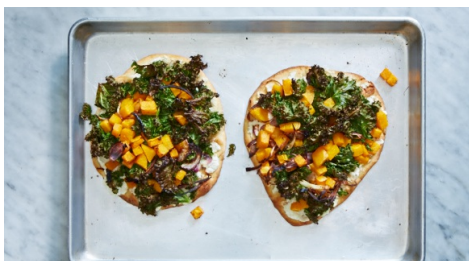
2. Roast vegetables

On a rimmed baking sheet, toss **squash** and **¾ of the sliced onions** with **1 tablespoon oil**, and season with **a pinch each salt and pepper**. Roast on center oven rack until squash is almost tender and onions are golden, about 20 minutes.



3. Prep ingredients

Remove and discard stems from **half of the kale** and tear into bite-sized pieces (save rest for own use). Thinly slice **1 large garlic clove**. Using a sharp knife, cut away peel from **orange**, removing all of the white pith. Cut orange crosswise into rounds.



4. Bake flatbreads

Transfer **roasted squash and onions** to a large bowl. Add **kale**, **1 teaspoon oil**, and **a pinch of salt**, and toss lightly to combine. Divide **ricotta** between **pitas**; spread to cover evenly. Season with **salt** and **pepper**. Transfer pitas to same baking sheet; top with **squash mixture**. Bake on center oven rack until pitas are golden and crisp on the bottom, 10-15 minutes.



5. Make spicy garlic oil

Meanwhile, in a small skillet, combine **garlic**, **crushed red pepper** (half to all of it, depending on heat preference) and **3 tablespoons oil**. Cook over medium heat, swirling pan, until fragrant, 2-3 minutes. Transfer to a small heatproof bowl.



6. Make salad & serve

In a medium bowl, whisk **½ tablespoon vinegar** with **1 tablespoon of the spicy garlic oil**. Add **orange slices** and **remaining sliced onions** to the bowl, and toss to combine; season to taste with **salt** and **pepper**. Cut **flatbreads** into wedges, and serve with **orange salad** alongside. Pass **remaining spicy garlic oil**, for drizzling over top. Enjoy!